

THE REDSTONE

CAFE

MENU



Salad

- Cranberry, Quinoa and Avocado Salad 599
Fresh avocado and quinoa salad with Cranberry and Shallots
(Vegan, Nuts)
- Greek Salad 599
Assorted lettuce cucumber tomato kalamata olives feta
cheese, bell paper
(Dairy)
- Tomato and Burrata Salad 599
Fresh Burrata cheese with garden tomato
Carpaccio aged balsamic, basil pesto and olive oil
(Dairy, nuts)
- Avocado Feta Toast 599
Garlic Rubbed Sourdough, Smashed Avocado, Feta,
Cherry Tomatoes, Truffle, Oil and Homemade Salad
- ▲ Caesar salad (Veg./Non Veg.) 599/699
Iceberg lettuce, croutons, parmesan cheese, Caesar dressing
- ▲ Parma Ham and Cantaloupe Melon Salad 799
A classic combination of slightly salty Parma ham and sweet melons
(Pork)

Soup

- Onion Soup with Saffron and Parmesan 395
White onion, white wine, thyme, parmesan
(Gluten, Dairy, Alcohol)
- Mushroom Cappuccino 395
A classic creamy wild mushroom served with truffle milk foam
(Dairy)
- ▲ Traditional Minestrone (Veg./Non Veg.) 395/495
Fresh seasonal vegetables, basil pine nuts pesto and Parmesan cheese
(Dairy, Nuts)
- ▲ Chicken Orzo Soup 499
Clear chicken soup thickened with rice shaped pasta
(Gluten)

Burger Selection

- **Potato Cutlet Burger** 499
Crispy potato cutlet patty flavored with herbs, lettuce, cheese, tomato, fries
(Gluten, Dairy)
- **Mediterranean Style Vegetable Burger** 499
Mediterranean style marinated assorted grilled vegetable, cheese, lettuce, fries
(Gluten, Dairy)
- **Cottage Cheese Burger** 599
Crispy paneer cutlet patty flavored with herb, lettuce, tomato, cheese, fries
(Gluten, Dairy)
- ▲ **Curried Chicken Burger** 699
Curry powder infused chicken patty, cheese, tomato, lettuce, fries
(Dairy, Gluten)

Sandwich Selection

- **Assorted Grilled Vegetable Sandwich** 499
Mediterranean style marinated assorted grilled vegetable, lettuce, Cheese, fries
(Dairy, Gluten)
- **Mediterranean Style Paneer Sandwich** 649
Mediterranean spices infused paneer, bell pepper, onion, cheese, herbs, fries
(Dairy, Gluten)
- **Mustard Chicken Sandwich** 699
Mustard marinated roast chicken, aioli, cheese served with peri peri fries
(Dairy, Gluten, Eggs)
- ▲ **Ham and Cheese Sandwich** 749
Honey glazed ham, fried eggs, mustard mayonnaise, english, cheddar, fries
(Pork, Dairy, Gluten)

PIZZA SELECTION

(CHOICE OF PIZZA BASE : DOUBLE FERMENTED SOUR DOUGH NAPOLI STYLE)

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| ■ Queen Margherita Pizza | 699 |
| Pomodoro, mozzarella, bocconcini, feta, fresh Basil, evoo
(Dairy, Gluten) | |
| ■ Burratta Al Pesto | 699 |
| Pesto alla genovese, mozzarella, bocconcini, cherry tomato,
Rocket leaves, fresh basil, evoo, balsamic drizzle
(Dairy, Gluten, Nuts) | |
| ■ Trilogy Mushroom With Truffle | 699 |
| Burro e parmigiano, mozzarella, bocconcini, portobello, cremini,
Button mushroom, truffle, oil, basil
(Dairy, Gluten) | |
| ■ Quattro Formaggi | 699 |
| Burro e parmigiano, mozzarella, smoked scamorza, blue cheese,
Evoo, basil, parmesan, black, papper
(Dairy, Gluten) | |
| ■ Ortolana | 699 |
| Pomodoro, cherry tomato, zucchini, eggplant, bell pepper,
Artichoke, kalamata olives, evoo, basil
(Dairy, Gluten) | |
| ■ Cheese Garlic Bread | 599 |
| Garlic butter, mozzarella, bocconcini, parmesan, evoo
(Dairy, Gluten) | |
| ▲ Pollo | 799 |
| Pomodoro, mozzarella, bocconcini, chicken, evoo, Basil, jalapenos
(Dairy, Gluten) | |
| ▲ Polpettina | 799 |
| Pomodoro, bocconcini, mozzarella, chicken, meatball,
Ricotta, black pepper, evoo, basil
(Dairy, Gluten) | |
| ▲ Salsiccia Choice of Chicken/Lamb/Pork | 799/849/899 |
| Pomodoro, mozzarella, bocconcini, minced meat, evoo, basil
(Dairy, Gluten) | |
| ▲ Diavola Choice of Chicken/Lamb/Pork | 799/849/899 |
| Mozzarella, bocconcini, spicy salami or pepperoni, evoo, basil
(Dairy, Gluten) | |
| ▲ Prawns And Pesto | 849 |
| Pesto alla genovese, mozzarella, bocconcini, cherry tomato,
Prawns, rocket leaves, evoo, basil
(Dairy, Nuts, Gluten) | |

Service charge is optional and taxes as applicable.

Main Course

- **Potato Gnocchi with Gorgonzola and Frosted Walnuts** 810
homemade potato gnocchi, cream, gorgonzola cheese
(Dairy, Nuts Gluten)
- **Risotto Primavera** 810
Seasonal mix vegetables risotto (Alcohol, Dairy)
- **Risotto Asparagus and Sour Cream** 810
Traditional asparagus risotto with dollop of cultured cream
(Alcohol, Dairy)
- **Risotto Al Funghi Selvatici** 810
Wild mushroom risotto with truffle oil
(Alcohol, Dairy)
- **Rigatoni with Truffle Mushroom Sauce** 810
Rich sauce made with truffles, porcini and shitake mushrooms
(Dairy, Gluten)
- **Tagliatelle Arrabbiata** 810
Classic Italian tomato sauce with hint of chilli
(Dairy, Gluten)
- ▲ **Linguini in Minced Chicken and Tomato Sauce** 899
Linguini cooked in light sauce made from chicken and roma tomatoes
(Dairy, Gluten)
- ▲ **Pork Chops** 1499
Grilled pork chops served with traditional peppercorn sauce and garlic mash
(Pork, Alcohol, Dairy)
- ▲ **Corn-Fed Chicken** 899
Grilled spring chicken, served with truffle mash
pan roasted vegetable and red wine jus.
(Dairy, Alcohol)
- ▲ **New Zealand Rack of Lamb with
Risotto Milanese and Rosemary Jus** 1699
New Zealand lamb chops, saffron risotto, lamb jus
(Dairy, Alcohol)
- ▲ **Grilled River Sole Fish with Vierge Sauce** 1299
River sole fish fillet, vierge sauce, assorted vegetable
(Dairy, Fish)

Desserts

- **Classic Vanilla Panna-Cotta with Flambé Berry (V)** 599
Fresh Cream, vanilla bean, granulated sugar, brandy berry
(Dairy, Alcohol)
- ▲ **Tartuffe Ivory Cioccolato Brulee (N.V)** 599
Rich and creamy custard topped with layers of hard caramel
(Dairy, Eggs)
- ▲ **Torta Caprese, Anglaise vanilla (N.V)** 599
Chocolate almond cake Served with creamy vanilla custard sauce
(Dairy, Nuts, Eggs)
- ▲ **Classic Tiramisu (N.V)** 599
Classic Italian dessert with coffee soaked lady finger biscuit,
mascarpone, cocoa dust, hint of Kahlua
(Dairy, Alcohol, Eggs)
- ▲ **Sizzler walnut brownie / chocolate brownie (N.V)** 350/450
chocolate brownie topped with walnuts, served on sizzler
with vanilla ice cream and rich chocolate sauce
(Dairy, Nuts, Eggs)
- **Assorted Seasonal Fruit Platter (V)** 599
Seasonal assorted fruit
(Vegan)
- **Curated Ice Cream Selection (V)** 250/300
A selection of classic and signature ice creams crafted
For a refreshing finish

